

# Neva CUISINE

STARTER - MAIN OR MAIN - DESSERT	44 €
STARTER - MAIN - DESSERT	52 €
TASTING MENU SIX STEPS AT DINER, FOR THE WHOLE TABLE WINE PAIRING	84 € 45 €

## STARTERS

<b>Candied heirloom Tomatoes</b> Soy lacquer, smoked eel gel, rice tuile, nori custard	14€
<b>Pastrami style Beef « Faux Filet »</b> Kohlrabi, radish, tartar sauce	15€
<b>White line fish ceviche</b> Feves, cucumber, fresh herbs, red onion pickles, leche de tigre	15€
<b>Red Tuna (+3€ in the menu)</b> Beetroot tartar with yuzu, blackcurrant, kimchi sesame seeds	17€
<b>Maquerel à la flamme</b> Eggplant caviar with zaatar, peppers marinated in oil, pistachio from Iran	14€
<b>Burgundian-style beef marrow</b> Button mushroom, spring onion, baby leek, garlic panko, red wine sauce	14€

## MAIN

<b>Codfish medallion</b> Smoked grenaille potatoes, multicoloured chard, candied lemon, beurre blanc sauce	32€
<b>Skatefish wing roasted in butter</b> Julienne of green and yellow zucchini with curry, zucchini flower stuffed with risotto, curry sauce	32€
<b>Law temperature francilien Pork belly lacked with black garlic</b> Sautéed multicolored carrots with ginger, fallen tetragon, chicharrón crumbs, poultry juice	32€
<b>Crispy Veal Sweetbreads <i>chef's speciality</i> (+9€ in the menu)</b> Pan-fried green beans and chanterelles with parsley, veal juice	41€
<b>Txogitxu Entrecôte - To share for 2 people (+10€ in the menu)</b> Multicolored carrots glazed with cinnamon and purple basil, veal juice	42€/pers

## CHEESE & DESSERT

<b>Matured cheese plate</b> Mimolette vieille Beffroi 12 months, Cow's tomme with wild garlic, fresh ashed goat's cheese, apricot condiment	13€
<b>Peach-fennel-verbena Millefeuille</b> Fresh peach, yellow peach compote, poached fennel, vanilla custard, verjuice gel, dark beer ice cream	13€
<b>43% Tanea milk Chocolate Sphere <i>chef's speciality</i> (+3€ in the menu)</b> Apricot-yuzu granola, chocolate crumble, milk mousse, mucilage gel, apricot sorbet	15€
<b>« Fraise à la crème »</b> Almond dacquoise, strawberry cream, balsamic strawberries, arugula tuile, cucumber pickles, strawberry-mint sorbet	13€
<b>Brioche perdue</b> Brioche, honey tuile, pecan, morello cherry gelato, goat ice cream, morello cherry-tonka sorbet	13€
<b>Verbena-strawberry Pavlova</b> Crunchy meringue, vanilla ganache, fresh strawberries, strawberry tuile, verbena sorbet	13€

**BEATRIZ**  
*Gonzalez*

We adapt to your allergies. We can prepare a vegetarian or vegan dishes.  
The list of allergens and meat's origins is at your disposition.

All taxes and service are included in euros